

## Fake pils

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **2.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.2 kg (92.1%)	80.5 %	2
Grain	Weyermann - Carapils	0.24 kg (5.3%)	78 %	4
Grain	Zakwaszający	0.12 kg (2.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertauer Blanc	30 g	10 min	11 %
Boil	Hallertauer tradition	20 g	60 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch 2565	Ale	Liquid	150 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	W T	0.25 g	Boil	10 min